

OVIS

ALPINE KITCHEN

SOUP

Chanterelle cream soup	14
Consommé Celestine Beef or vegetable	14
Valaisan barley soup	14
Soup of the day	11

STARTER

Zermatt lamb tongue Mango basil vinaigrette	18
Pumpkin Gnocchi Porcini mushrooms, herbs	22/ 28
Eringer Tartar Belper knolle, sour dough bread	22/ 35
Wild Boar Ham Pickled beer radish, black nuts	24
Starter of the day	16
Salad and antipasti buffet*	18

LAMB SPECIALITIES

Zermatt lamb shank	48
Zermatt lamb ragout Oriental style	42
Home made Shepherd – Tagliolini Air-dried Zermatt lamb meat, eggplant, basil	29

GAME SPECIALITIES

Roe deer ragout	48
Venison fillet	56
Served with pumpkin gnocchi, red cabbage, chestnuts, red wine pears	

MAIN-COURSE

Hérens beef fillet 180 g Crust made with mustard, pecans, apricots	61
Beef loin 200g Café de Paris	56
Veal cutlet 300 g Sage, black garlic sauce	59
Escalope Viennese style	48
Red Thai chicken curry Basmatirice, wok vegetables	38
Red Thai curry Basmatirice, wok vegetables	32
Home made Tagliolini Eggplant, basil	28
Valais perch fillet Lemon sauce	38
Vegetarian main course of the day	28

For meat and fish we serve side dishes of your choice:
rösti, rice, risotto, tagliolini, french fries* and seasonal
vegetables

DESSERT

Jumis cheese plate	15
Various ice creams* and sorbets* With a shot	4.5 p.b. + 8.5
Chestnut parfait Rum-soaked dates	14
Toblerone mousse	16
Dessert of the day	14
Homemade hay schnapps	9

All prices are in Swiss Francs
and including 8.1 % VAT

Restaurant OVIS by Europe Hotel & Spa | Riedstrasse 18 | 3920 Zermatt | ovis-zermatt.ch

Carefully homemade: Our daily-changing 5-course menu is prepared from fresh ingredients according to the criteria of the "Fait Maison" label. Items marked with an asterisk (*) are excluded.

